

# RAZZY RANCH DRESSING

Jazz up the classic ranch dipping sauce with raspberries! Serve with raw vegetable sticks, like carrots, celery, cucumbers and red bell peppers, or as a salad dressing.



**PORTION SIZE:** 2 tablespoons

**CREDITING:** DOES NOT CREDIT



INGREDIENTS	64 SERVINGS	DIRECTIONS
IQF whole Washington red raspberries, frozen	1 quart	<ol style="list-style-type: none"> <li>1. Allow frozen red raspberries to sit on the countertop at room temperature for about 30 minutes.</li> <li>2. Crush or mash raspberries until it is a thick sauce.</li> <li>3. Place crushed raspberries, mayonnaise, milk, yogurt, parsley, green onion, garlic, vinegar, salt and pepper in a bowl. Combine.</li> <li>4. Cover and refrigerate until ready to use.</li> </ol>
Mayonnaise	2 cups	
Milk, 2%	1 cup	
Yogurt, plain, lowfat	1 cup	
Parsley, fresh, chopped	½ cup	
Green onion, chopped	½ cup	
Garlic, finely minced	1 tablespoon	
Raspberry vinegar	¼ cup	
Salt, kosher	1 teaspoon	
Pepper, black	½ teaspoon	

NUTRITION INFORMATION			1 serving = 2 tablespoons		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	60		Total Carbohydrate	2	(g)
Total Fat	5	(g)	Dietary Fiber	<1	(g)
Saturated Fat	1	(g)	Total Sugars	<1	(g)
Cholesterol	<5	(mg)	Vitamin D	0	(IU)
Sodium	80	(mg)	Calcium	10	(mg)
Protein	0	(g)	Iron	0.1	(mg)

## NOTES

## YIELD/VOLUME

2 quarts

## SOURCE

redrazz.org